



LĀUDA

Chef's Table

Greek Gamberoni

Thin Slices of Gamberoni Marinated with Caldera Seaweed and Cactus

Fennel Bulb on BBQ

Assysrtiko Vinegar, Pickled Fennel, Green Herbs, Fresh Olive Oil

Fava from Yannis

Greek mushrooms, Smoked Egg Yolk Underneath Zephyr
of Fava from Yannis Nomikos Estate

Caviar

Langoustine Tartar, Refreshing Lemon & Grapefruit with Local Ouzo Ice

Red Bream

Served in a Cocotte with Local Dried Tomato Sauce, Sage & Herbs

Scorpion Fish

Biscuit of Scorpion Fish from Aggelos & Rockfish Nage

Main Course

Cheese Trolley

Selection of Greek & International Cheese

Souffle

Citrus from Naxos Island & Eucalyptus

Migniardise

910€

